

## 6•10esG SERIES COMBITHERM® COMBIOVEN



- EcoSmart design uses less electricity and water than competitive models. Reduced energy setting further minimizes electricity use.
- Exclusive Gold-n-Brown™ features gives the operator the ability to achieve the ideal cooking environment for the ideal finish.



MODEL 6•10esG WITH COMBITOUCH CONTROL  
CAPACITY OF SIX (6) FULL-SIZE OR GN 1/1 PANS,  
SIX (6) HALF-SIZE SHEET PANS



- Expandable system to meet your specific requirements.
- Cook with the included product temperature probe (not included as standard on S-control models) or by time.
- Cooks with variable steam, convection heat, or a combination of both to roast, steam, bake, or oven-fry. Cooking speeds are increased by as much as 70% compared to conventional cooking methods.
- CombiClean® feature uses jets of water for fully automated cleaning. Use either commercial-strength CombiClean Tablets or Combitherm Cleaning Liquid Spray.
- Boiler-free flash-steam generation increases reliability by eliminating boiler maintenance and boiler heating element burnout. Steam levels are maintained without a water reservoir.
- Optional, CombiSmoker® oven with smoking technology smokes any product, hot or cold.
- **CombiTouch®**
  - Intuitive CombiTouch control is fully operable from the touch screen.
  - Store up to 250 recipes, each with up to 9 steps. CombiTouch comes standard with more than 100 preprogrammed recipes and photos.
  - Six precise and consistent Gold-n-Brown™ browning levels.
  - Multi-shelf Timers track cooking time of seven different food items in the same oven.
  - Advance reversing fan design provides excellent baking results and prevents excessive water and power consumption.

Provide Alto-Shaam Combitherm® counter-top Model 6•10esG flash-steam gas CombiOven designed with EcoSmart® technology for reduced energy and water usage and include operational modes for steam, convection, and a combination of steam and convection heat. Standard features to include patented automatic steam venting; Gold-n-Brown™ browning function and a self-adjusting, flush-mounted rotary door handle. Oven is to be constructed of 18 gauge stainless steel, include an attached spray hose with backflow preventer, cool-down function, automatic cleaning function, and four (4) adjustable legs. Each oven is to accommodate up to 6 half-size sheet pans or 6 full-size hotel pans, include standard right-hand door hinging, six (6) non-tilt support rails (13" (330mm) horizontal width and 2-5/8" (65mm) vertical spacing between rails), and three (3) stainless steel shelves.

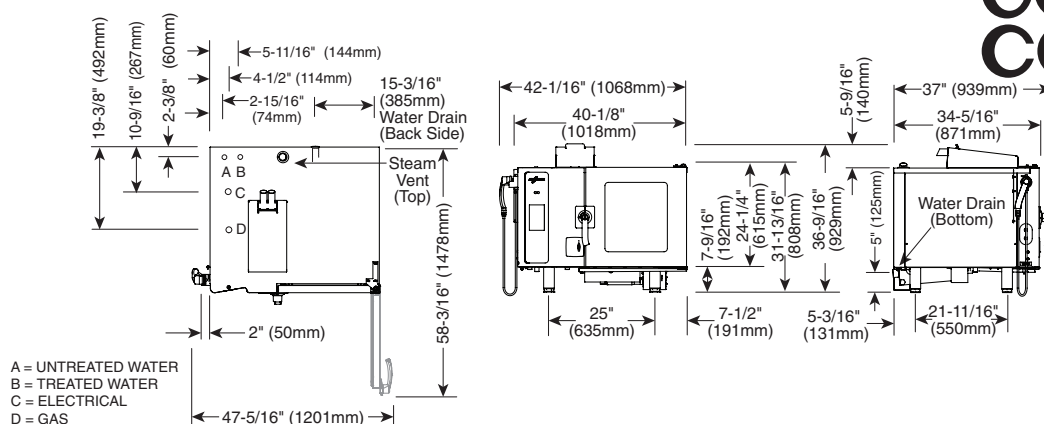
- |                          |                             |  |
|--------------------------|-----------------------------|--|
| <input type="checkbox"/> | <b>CombiTouch® Control:</b> | includes six different browning levels; two-speed reversing fan with coordinated venting system, USB port for data access, quick-connect single-point internal product temperature probe in the oven interior. |
| <input type="checkbox"/> | <b>Deluxe Control:</b>      | includes a quick-connect single-point internal product temperature probe in the oven interior and programming capability with Rapid-Touch™ operational quick-keys.   |
| <input type="checkbox"/> | <b>Standard Control:</b>    | includes a quick-connect single-point internal product temperature probe in the oven interior.   |
| <input type="checkbox"/> | <b>S-Control:</b>           | with quick-connect single-point internal product temperature probe in the oven interior as an option.  |



### FACTORY INSTALLED

- |  |  |   |   |
|--|--|---|---|
| <ul style="list-style-type: none"> <li>• Electrical Choices           <ul style="list-style-type: none"> <li>➤ Specify voltage:               <ul style="list-style-type: none"> <li><input type="checkbox"/> 120 1ph</li> <li><input type="checkbox"/> 208-240 1ph*</li> <li><input type="checkbox"/> 208-240 3ph</li> <li>* Touch only</li> </ul> </li> <li>• Gas Type           <ul style="list-style-type: none"> <li>➤ Specify choice:               <ul style="list-style-type: none"> <li><input type="checkbox"/> Natural</li> <li><input type="checkbox"/> Propane</li> </ul> </li> </ul> </li> <li><input type="checkbox"/> Smoking Function, optional</li> </ul> </li></ul> | <ul style="list-style-type: none"> <li>• Door Swing           <ul style="list-style-type: none"> <li>➤ Specify choice               <ul style="list-style-type: none"> <li><input type="checkbox"/> Right-hand Door Hinging, standard</li> <li><input type="checkbox"/> Left-hand Door, optional increases oven width by 2" (51mm)</li> <li><input type="checkbox"/> Recessed Door, optional increases oven width by 4" (102mm)</li> </ul> </li> </ul> </li> <li><input type="checkbox"/> Alternate Burner Orifice - specify elevation for elevations higher than 2,000 feet (610m) above sea level</li> </ul> | <ul style="list-style-type: none"> <li>• Probe           <ul style="list-style-type: none"> <li>➤ Specify choice               <ul style="list-style-type: none"> <li><input type="checkbox"/> Multi-point, hard-wired temperature probe [5005678] - not available on ovens with S-Control</li> </ul> </li> <li>• Single-point, removable temperature probe - included on Touch, Deluxe and Standard controls               <ul style="list-style-type: none"> <li><input type="checkbox"/> S-Control oven without smoker [5005679]</li> <li><input type="checkbox"/> S-Control oven with smoker [5011457]</li> </ul> </li> </ul> </li> </ul> | <ul style="list-style-type: none"> <li>• Security Devices for correctional facility use.           <ul style="list-style-type: none"> <li>➤ Specify choices               <ul style="list-style-type: none"> <li><input type="checkbox"/> Base package: excludes temperature probe</li> <li><input type="checkbox"/> Anti Entrapment Device [5011081]</li> <li><input type="checkbox"/> Control Panel Security Cover [5012224]</li> <li><input type="checkbox"/> Hasp Door Lock (padlocks not included) [5011680]</li> <li><input type="checkbox"/> Tamper-Proof Screw Package for oven [5011082]</li> <li><input type="checkbox"/> Seismic Feet Package [5011135]</li> </ul> </li> </ul> </li> </ul> |
|--|--|---|---|



# 6•10esG SERIES COMBITHERM® COMBIoven



<b>STACKING COMBINATION DIMENSIONS:</b> H x W x D						<b>DIMENSIONS:</b> H x W x D		
<input type="checkbox"/> 6.10esG over 6.10esG      65-11/16" x 42" x 40-7/16" (1669 x 1067 x 1026mm)						<b>EXTERIOR:</b> 36-9/16" x 42-1/16" x 37" (929mm x 1068mm x 939mm)		
<input type="checkbox"/> 6.10esG over 10.10esG      75-5/16" x 42" x 40-7/16" (1913 x 1067 x 1026mm)						<b>EXTERIOR WITH RECESSED DOOR:</b> 36-9/16" x 46-1/16" x 37" (929mm x 1170mm x 939mm)		
<input type="checkbox"/> 6.10esG over 7.14esG      71-1/2" x 50-1/8" x 44-7/16" (1814 x 1273 x 1129mm)						<b>INTERIOR:</b> 17-3/4" x 17-3/8" x 26-13/16" (450mm x 440mm x 680mm)		
<input type="checkbox"/> 6.10esG over ASC-4G      75-13/16" x 42" x 44-5/8" (1924 x 1067 x 1134mm)								
<input type="checkbox"/> Mobile option with 5" (127mm) casters will add 2" (51mm) to the overall height.								
<b>WATER REQUIREMENTS</b>						<b>WATER QUALITY MINIMUM STANDARDS</b>		
TWO (2) COLD WATER INLETS - DRINKING QUALITY						It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards published below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturer's warranty. Alto-Shaam recommends using OptiPure® [www.optipurewater.com] products to properly treat your water.		
ONE (1) TREATED WATER INLET:      3/4" NPT*      * Can manifold off of one 3/4" line.								
ONE (1) UNTREATED WATER INLET:      3/4" NPT*								
LINE PRESSURE:      30 to 90 psi      2.8 to 6.2 bar								
WATER DRAIN: 1-1/2" CONNECTION WITH A 2" MINIMUM AIR GAP INSTALLED AS CLOSE TO THE OVEN AS POSSIBLE. MATERIALS MUST WITHSTAND TEMPERATURES UP TO 200°F (93°C).								
<b>CLEARANCE REQUIREMENTS</b>								
LEFT      6" (152mm) RECOMMENDED SERVICE ACCESS: 18" (457mm) 20" (508mm) FROM HEAT PRODUCING EQUIPMENT						<b>Contaminant    Inlet Water Requirements</b> Free Chlorine    Less than 0.1 ppm (mg/L) Hardness      30-70 ppm Chloride      Less than 30 ppm (mg/L) pH              7.0 to 8.5 Silica          Less than 12 ppm (mg/L) Total Dissolved Solids (tds)    50-125 ppm		
RIGHT      4" (102mm) TOP: 20" (508mm) FOR AIR MOVEMENT								
BACK      4" (102mm) BOTTOM: 5-1/8" (130mm) FOR LEGS								
COUNTER-TOP INSTALLATIONS MUST MAINTAIN 4" (102mm) MINIMUM CLEARANCE FROM COUNTER SURFACE								
<b>GAS REQUIREMENTS (TYPE MUST BE SPECIFIED ON ORDER)</b>						<b>INSTALLATION REQUIREMENTS</b>		
CONNECTED ENERGY LOAD:      45,000 Btu / hr						<ul style="list-style-type: none"><li>• Oven must be installed level.</li><li>• Hood installation is required.</li><li>• Water supply shut-off valve and back-flow preventer when required by local code.</li><li>• Alternate burner orifice is required for installation sites at elevations of 2,000 feet (610m) above sea level.</li></ul>		
HOOK-UP:      3/4" NPT								
MINIMUM CONNECTED PRESSURE:      5.5" W.C. (Natural Gas) 9" W.C. (Propane)								
MAXIMUM CONNECTED PRESSURE:      14" W.C.								
<b>ELECTRICAL (DEDICATED CIRCUIT REQUIRED) - DO NOT CONNECT TO A G.F.I. OUTLET</b>						CombiSmoker®		
MODEL	VOLTAGE	PH	HZ	AMPS	kW	AWG	CORD & PLUG	Additional kW
6•10ESG Touch	120	1	60	5.3	.61	AWG 12	 NEMA 5-20P, 20A, 125V Plug	+ .7 kw
	208 – 240	1	50/60	5.0	1.04	AWG 12	no cord or plug	+ .7 kw
	208 – 240	3	50/60	5.0/ph	1.04	AWG 12	no cord or plug	+ .7 kw
6•10ESG	120	1	60	7.2	.83	AWG 12	 NEMA 5-20P, 20A, 125V Plug	+ .7 kw
	208 – 240	3	50/60	3.2/ph	1.14	AWG 12	no cord or plug	+ .7 kw
<b>WEIGHT</b>			<b>CAPACITY</b>					
NET	400 lb est	(181 kg)	FULL-SIZE PANS: GN 1/1:			20" x 12" x 2-1/2" 530 x 325 x 65mm	Six (6)	Five (5)
SHIP	515 lb	(233 kg)						
CRATE DIMENSIONS: (L x W x H) 45" x 53" x 45" (1143 x 1346 x 1143mm)			HALF-SIZE SHEET PANS:* ON WIRE SHELVES ONLY			18" x 13" x 1"	Six (6)	Five (5)
			72 lb (33 kg) MAXIMUM					
			VOLUME MAXIMUM: 45 quarts (57 liters)					

# 6•10esG SERIES COMBITHERM® COMBIOven



**CombiTouch**

**Deluxe**

**Standard**

**S-Control**



## Steam Mode

- Automatic steaming at 212°F (100°C).
- Quick steaming.  
Touch — 213°F to 250°F (101°C to 121°C).  
Deluxe, Standard, S-Control — 213°F to 248°F (101°C to 120°C).
- Low temperature steaming for poaching or proofing.  
Touch — 85°F and 211°F (29°C and 99°C).  
Deluxe, Standard, S-Control — 86°F and 211°F (30°C and 99°C).



## Combination Mode

- Combines steam and convection modes for faster production and better moisture retention.
- Improves yield, quality and shelf life.
- Automatic humidity control.  
Touch — 212°F to 485°F (100°C to 252°C).  
Deluxe, Standard, S-Control — 212°F to 482°F (100°C to 250°C).



## Convection Mode

- Cooking, roasting, baking and finishing applications.  
Touch — 85°F to 485°F (29°C to 252°C).  
Deluxe, Standard, S-Control — 86°F to 482°F (30°C to 250°C).



## Retherm Mode

- Bulk food or plated meal reheating with automatic steam injection.  
Touch — 245°F to 320°F (118°C to 160°C).  
Deluxe, Standard, S-Control — 248°F to 320°F (120°C to 160°C).
- Automatic humidity control.



## Gold-n-Brown™

- Gold-n-Brown vents just the right amount of humidity in the oven cavity for perfect browning.  
Touch — Six levels of Gold-n-Brown are featured.



## Moisture Injection

- A quick burst of moisture can be added with a touch of a button at any time when cooking in the convection mode.



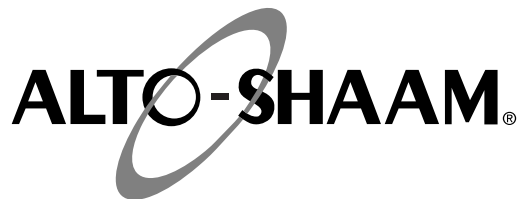
## HACCP Data Access (CombiTouch only)

- Records cooking mode, time and temperature completed within a two week time period. The information is captured in a text format and can be downloaded to a USB device.



## CombiSmoker® (option)

- Smoke any product, hot or cold, utilizing real wood chips.
- Functions in both combination and convection mode.
- Function can be programmed into operating procedure.
- Sample bag of wood chips included.



# 6•10esG SERIES COMBITHERM® COMBIOven

OPTIONS & ACCESSORIES		
<input type="checkbox"/> <b>COMBITHERM CLEANING LIQUID</b> — SPECIALLY FORMULATED FOR COMBITHERM OVENS		
➡ TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]		CE-24750
<input type="checkbox"/> <b>COMBICLEAN® TABLETS</b> — SPECIALLY FORMULATED FOR COMBITHERM OVENS		
➡ 90 (0.5 OUNCE) PACKETS EACH CONTAINER		CE-28892
<input type="checkbox"/> <b>EXTENDED ONE-YEAR WARRANTY</b>		CONTACT FACTORY
<input type="checkbox"/> <b>FRY BASKET, 12" x 20"</b> (325mm x 530mm)		BS-26730
<input type="checkbox"/> <b>GAS LINE QUICK DISCONNECT KIT</b>		CR-33543
<input type="checkbox"/> <b>GRILLING GRATE, 12" x 20"</b> (325mm x 530mm)		SH-26731
<input type="checkbox"/> <b>HEAT SHIELD</b>		5013201
<input type="checkbox"/> <b>POULTRY GREASE TRAY WITH DRAIN: 1-1/2"</b> (38mm) DEEP		5003463
<b>POULTRY ROASTING RACKS:</b>		
<input type="checkbox"/> 6 CHICKEN CAPACITY — SELF-TRUSSING - FITS IN SIDE RACKS: 3 RACKS PER OVEN		5014438
<input type="checkbox"/> 6 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 3 RACKS PER OVEN		SH-23000
<input type="checkbox"/> 8 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 3 RACKS PER OVEN		SH-23619
<input type="checkbox"/> <b>PROBE, SOUS VIDE</b>		PR-34747
<input type="checkbox"/> <b>SCALE FREE™</b> (CITRUS BASED, NON-CORROSIVE DELIMING PRODUCT)		CE-27889
<input type="checkbox"/> <b>SERVICE START-UP CHECK</b> AVAILABLE THROUGH AN ALTO-SHAAM FASTEAM CENTER		SPECIFY AS REQUIRED
<input type="checkbox"/> <b>SHELF, STAINLESS STEEL WIRE</b>		SH-2903
<b>STAND, STAINLESS STEEL (H x W x D):</b>		
<input type="checkbox"/> ➡ STATIONARY WITH SHELF	29-1/2" x 27-3/8" x 24" (749mm x 695mm x 610mm)	5005713
<input type="checkbox"/> ➡ STATIONARY WITH PAN SLIDES & SHELF	29-1/2" x 27-3/8" x 24" (749mm x 695mm x 610mm)	5005714
<input type="checkbox"/> ➡ MOBILE WITH SHELF	32-1/8" x 27-15/16" x 24-9/16" (815mm x 709mm x 624mm)	5005717
<input type="checkbox"/> ➡ MOBILE WITH PAN SLIDES & SHELF	32-1/8" x 27-15/16" x 24-9/16" (815mm x 709mm x 624mm)	5005718
<input type="checkbox"/> ➡ STATIONARY	38-13/16" x 33-15/16" x 37-1/2" (986mm x 861mm x 952mm)	5007698
<b>WOOD CHIPS</b> — BULK PACK 20 lb (9 kg)		
<input type="checkbox"/> ➡ Apple..... WC-22543	<input type="checkbox"/> ➡ Cherry..... WC-22541	<input type="checkbox"/> ➡ Hickory.....WC-2829
<input type="checkbox"/> ➡ Maple..... WC-22545		